## HOME AND SOCIETY.

CHAT OF THE SEASON.

WHAT TO TAKE ACROSS THE OCEAN-WHAT TO WEAR IN COUNTRY-HOUSE VISITS - THE FAVORITE CUT FOR WOMAN'S OUT-

ING GOWNS-THE FISH IN MARKET

abroad?" said an experienced traveller to a young friend who was about to cross the ocean for th first time. "Well it would really be more useful to tell you what not to take, as young or thex-perienced travellers invariably encumber themselves with very much more than they need. Here, to begin with, is a series of negatives that it would be well to bear in mind. Don't take more than is for your daily requirements. actually necessary Don't ever take anything that you think may possibly Don't take elaborate home-made clothes. Remember that you are going to places where everything can be bought when it is needed and where luggage is charged by the pound. Two well-made skirts and six shirts, four percale and two silk (the latter as elaborate as you please), ought to carry the ordinary traveller through a three-months' trip. For the steamer you will need an ulster, a mackintosh, a couple of comfortable cushions, a sea chair a soft hat, in which one can he down if necessary, underclothing, a dressing-bag with toilet articles, and a cabin-bag to hang on the wall :- and this is really about all that you would need at this season.
When I see people going abroad with quantities of
luggage I always know that they are novices."

"It is not 'being a dandy' to wear different clothe for different occasions," said a young man who dresses well; "it is really even economical in the long run, and it is certainly neater. What should I say were the right sort of togs for a visit to a country or at a watering place? Well, of course tastes differ, but this is what I like for myself: In the morning on coming down to breakfast, I think check tronsers look as well as anything, with a colored heviot shirt-a custom-made starched shirt with stiff som and study is the best style, but one with posem and states between the post of the p and a dark blue suck coat. If you play tennis, don your flannels; it will not take a minute. These A shirt slightly unbuttoned at neck and rolled-up sleeves make you very com-After your game take a bath, and pu courself in your morning clothes again, and you will feel as fit as possible. If you ride, the proper attire breeches and gaiters, high shoes (russet leather looks well), starched shirt and dark coat with a derby shooting or long walks English knickerbocker are the best rig. Norfolk jacket, tight sleeves, and a cap-the latter, by the way, which is worn so much in the summer for all occasions, should be English as their caps have a much better cut than th

Finally in the evening you will feel more com fortable in a sack evening coat. In hot weather leave off the waistcoat and wear a sash, evening ronsers, white shirt, black tie or white, and patent leather pumps."

Inkstands should not be "tippy"; they should in order to look appropriate, be heavy and massive A heavy cut glass inastand on a stiver stand with silver top is in great favor just now, and is really most comfortable and sensible looking.

A new idea for monograms on the back of hair brushes is to have them in rhinestones set in silver. Ivory brushes, which for a time were superseded by silver, have again become fashionable, and with their new and glittering ornamentation present a very fine appearance indeed.

writing boards for those who like to scribble on their This, by the way, is not such an exclusively womanish habit as is averred. Many men as well as women write on their knees through preference. These boards are fitted up with all the necessary implements inkstand, pens, and paper, blotter, etc. and may be easily held on the lap

Reading in bed is supposed to be injurious to the eyes on account of the recumbent position. Who does not propose "to take it easy" in the torrid weather-betaking himself to hammock, greensward sofa with a congental book as the acme of summer comfort and rest? In this case the body is generally in quite as recumbent a position as it is in bed; yet no one suggests that it is bad for the generally so placed that the eyes are shielded from the glare of the windows, and the single candle by which night readers are lighted is generally quite insufficient to prevent a certain amount of strain "This," said a physician, "Is undoubted! the reason that reading in bed is popularly suppose to be particularly hurtful to the organs of sight and if there is not enough good, clear light it certainly is. But with a good reading lamp that throws : distinct illumination on the book, reading in bed for one with strong sight is no more harmful than reading

that of the bodice. It is worn with colored percale shirts. It may be made with or without shoulder straps, and cut either princess fashion together with the shirt, or like a peasant's waist, separate from th

The sailor hat seems to have come to stay, and I worn more than ever. Even on dress occasions white sailor hat with a white ribbon is permissible.

Skirts are more generally severe in their cut than ever, but they are relieved sometimes by a little fulness on the back seam near the top; this helps a stout figure . The bottom of the skirts this summer i generally trimmed with ruching or ruffles; a cluster of the latter is a favorite style. White is in high favor again this year, and is deemed equally appropriate for old and young. A dear old lady whose age is as beautiful as many a malden's youth wears nothing but white in summer, and the effect is extremely beautiful. But it requires a hot climate and a great many clothes. At a very fashionable garden party lately the hostess was robed in white from head to foot-white shoes, white gloves, white chip hat, etc., the only color being a great bunch of yellow roses in the hat, and some natural ones of the same shade as a bouquet de corsage.

What the Dutch call the "Haymonth" is here, and cooling drinks of all kinds are in demand. The be-ginning of this month is the proper time for the housewife to put up her currant jelly and spices and preserves of currants, but not every housewife knows that an excellent drink may be made of fresh currant juice diluted with about double its quantity of water sweetened and leed, with a little nutmeg grated over it. Rich cherries also make a nice drink. quarts of boiling water over two quarts of very ripe cherries and let them steep for two hours, crushing them thoroughly. Make a quart of syrup, using a plnt of water and two pounds of sugar. When the sugar has thoroughly dissolved in the water, strain the cherry water into it. Let this drink stand in the ice-box till it is completely chilled. Then serve it ofth any dainty cake you choose. Crisp almond cookies or coconnut jumbles are very nice with it. For a variety you may use a portion of raspberry juice in your current shrub. A cup of raspberry juice added to each quart of pure current juice gives a pleasant flavor. Not every one knows that a clarified syrup makes a more delicious lemonade or fruit beverage of any kind than simple raw sugar mixed with water To make this, melt two pounds of good granulated sugar in a pint of cold water and when the sugar is well dissolved set it over the fire, stir in the white of an egg and an egg-shell, and let it come to a boil Skim it as the soum rises, and when it is perfectly clear it is ready for use. A bottle of clarified syrup like this used to be kept on the sideboard in oldfashioned households for sweetening cordials and

A flat-iron made long and slender for the purpose of pressing dress-seams, and especially the seams of sleeves, is a boom to a skilled seamstress. There should always be a little board in the house small enough to slip into the smallest sleeve; but if this is not at hand a very good substitute may be made by wrapping a thick cloth smoothly around an ordinary bottle, and sewing it in place. This extenporized pressing board is in some ways better than the board itself. It prevents the iron creasing the sides of the sleeves as a large iron of ordinary shape is

One of the greatest drawbacks to country life which the sojourner from the city finds is the deficiency in laundry facilities. The laundry is pre-eminently a woman's department of work, yet the minute it is naged on an extensive scale it is taken charge

rises to meet the situation; she falls to employ help or misses quite a little fall of fortune, which a man, willing to take slight business risks, would have selzed This is simply because a man does his work in a larger and usually a more speculative way, while the woman is narrowed down to the petty needs and petty ambiions of her immediate surroundings. When the time comes that women do their work as a matter of business, asking no consideration beyond the quality of their work, they may expect the same success that men in the same position obtain.

their children from learning to swim, fearing the dangers that are incurred thereby; and although knowledge, timid children, and especially girls, rarely, who spend their summers idling by the seashore. Yel how often lives might be saved by such knowledge, to say nothing of the healthful and invigorating exercise it gives. The art of swimming beings it has to be acquired, every other animal except man swimming naturally the first time on finding itself in the water. The great thing needful in learning to swim is confidence; with this any one's progress is very rapid, and without it it is almost impossible to learn. To attain this you want to feel have been told that your body will float, but really to know this you must find it out yourself. The common way of learning to float by throwing oneself on one's back, and letting oneself go, trusting to the tender mercles of some friend to sustain one, is almost impossible to a timid person. The body involuntarily assumes a tense rigidity, which, together with the spasmodic movements of the legs, causes the head

The best way, therefore, for the necephyte acquire confidence is to wade slowly out until the water is up to the armpits, then to bend the knees water reaches the chin. During until the motion you have the consolatory assurance that at any moment you can straighten yourself up and back to the shore. Then gradually



water covers your ears—and now is the time to give yourself up to the element. Ask some one on whom you have reliance to stand beside you and to give you confidence, but do not rely on his assistance. If you wish to learn to swim rapidly, you must do everything yourself. While you are in the position of the figure in the sketch, rulse your arms backward to their fullest extent, the palms upward; take a full breath and give a little push off the bottom with both feet. Do not be affected by the best of the bottom of a porceafraid, but keep your mouth shut and let yourself go. lain-lined balting dish, which should be kept for Although for a second the water may cover your face, the whole body will quickly and surely rise, leaving the face clear of the water. This is illoating and is the first thing to learn. As a further experiment, to feel the buoyancy of the water take something easily seen—

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the control of the water take take take the control of the water take take take take take take t an egg is about the best thing-and wade out until the water reaches the chest. Then keep the eyes open and dive down and pick up the egg which you have dropped. You will find it impossible to get it without letting the legs rise, but after a few trials you will see that It is only necessary to depress the legs to cause the body to assume an upright position. As soon as you realize this you will acquire confidence and you will be able to pick up the object.

Now try to strike out. Begin in water up to

the chin, for the greater the depth the greater the buoyant power of the water, and consequently the easter it is to sustain yourself in the strange element. Stand in the position of sketch No. 2, and ther give a any way to read at one's ease. The real stand in the position of sketch No. 2, and ther give a sy in this reading is the light. Beds are vigorous push off the bottom with both feet, at the same time shooting the hands forward to their fullest



extent; then sweep them slowly backward with extended pulms. Remember these are your oars, and when they are brought back into the first position they should be held sideways, just as an oar is used in a boat. As the arms return from their outward sweep, draw the knees well up under the body and when the arms are again extended together in the front kick the legs vigorously apart. It is necessary to get these motions correctly in the beginning, as when the wrong stroke is once learned it is almost impossible to correct it. A capital way is to Be across a hammock and learn the preliminary motions at home, letting some one who is a good swimmer teach the relative action of the legs and arms. In learning to swim, the beginner should never depend upon artificial aid, such as cork belts, life-preservers, etc. Not only are they dangerous, carrying the bather oftentimes beyond his depth, but they quite prevent blus from relying on his own buoyancy, which is the true principle of swimming.

There is hardly anything prettler for lawn chairs, arbors or bridges over small brooks than rustle work. Material for these may all be found at any dealer's in these supplies; but if a large piece of work is co templated, a person with taste and skill may accomplish very gratifying results by his own labor upon the raw material which he will find about him in any forest. A strong framework is the first essential for any piece of rustic architecture. On this, frame gnarled roots, curiously twisted boughs or pieces of bark may be natted in any picturesque way. s not as durable as roots, but it is more easy to obtain, and very pretty work may be done with bark alone. A piece of this kind should be made as natural as possible, so that it may seem to be a thing that has grewn into place rather than one that has been nailed there. Nothing is in worst taste than to paint any portion of this work a brilliant carmine or any other color, as some amateur landscape gardeners do. It should be as brown and guarled as practicable so that it will seem to be a natural part of the tandscape like a tree or a primeval rock. The prettiest settees for the lawn are made in this way. sometimes entire gateways are formed of rustic boughs. There are also dainty bird-houses that make an ideal resting place for feathered songsters.

For the benefit of those who are intending to have hair-mattresses made over, a househeeper makes the following reminder: Instead of having the mattress in one piece, have two pieces, one being a square the width of the bed, and the other piece of sufficient size to fill the remaining space. By doing so the unsightly depression which is sure to come in a mattress of one piece is avoided, as the square can be turned around and the pieces changed end for end. It is much more convenient to handle when necessary to be aired, and will remain in shape for many years.

One of the nicest charlottes is made of strawberries and ice cream. Put an ordinary ice-cream mould or chariotte-mould in ice and salt. Line the sides of the

Although it would seem that it is almost a vital any dessert wherein a cream is encased in either cale necessity to learn to swim, there are few, comparatively speaking, who possess this accomplishment, if ice cream is substituted for the ordinary whipped used for a filling to a Charlotte Barse it should be

During this senson of the year, fish from the lake and sea is in its very best condition and chengest. For the resident in the mountains and inland country there is abundance of black bass, now acknowledged by sportsmen to be the prince of game fish, and of mountain trout, which have so long disputed this same honor. For those summering by the senside there is a much greater variety of delicious fish. Mackerel of the ordinary variety and spanish muckerel are now caught near our coasts; and there also is the bluefish, a fish that can only be eaten in perfection within the sound of the ocean waves, as it loses flavor possible to learn. To attain this you want to feel yourself that the water is really buoyant; you be been told that your body will float, but really to market; this is a fish that few New-Yorkers have ever this your body will float, but really to market; this is a fish that few New-Yorkers have ever seen in their markets, as the catch is usually con-sumed by the inhabitants along the coast where it is caught, the fishermen considering haddock and cod good enough for market purposes, or not wishing to expertment with a comparatively unfamiliar fish. Cusk is, nevertheless, a much more delicious fish than either cod or haddock. It is highly esteemed for balding by the people of the Maine coast, where it is freely caught. A sheepshead is a delicious fish, which is a favorite

in its season in the New-York markets. Like the bluefish and many other tubabitants of the sea, it should be served only when it is perfectly fresh. There is a familiar story told in the New York fish markets of a fishmonger who found a colored man bending suspi-ciously close to his display of sheep-head. "Do you dare smell of my fish?" said the dealer, in indignation, mixed with dismay. "Oh, no, boss," said the colored man, "I jest ax him what news from outen de sea, and bress us, boss, he say he ain't bin dar in two weeks. A sheepshead cannot be offered in the markets un less it is quite fresh, as it very soon shows its condition by its odor. Though caught in considerable quanti ties in the immediate vicinity of New-York, it never retnils for less than 25 cents a pound. It is a favorite boiling fish, and one weighing three or four pounds is a good size for this purpose. To boil this fish, prepare "court-houlilon." Slice half a carrot, one onlon and a small piece of celery. Add a clove, a bay leaf, two sprays of parsley, a heaping tablespoonful of sait, and flap to cover the opening at the top. three tablespoonfuls of vinegar. Lay the fish in the fish-kettle, and pour the minced herbs, vegetables, seasoning and vinegar over it. Cover it with cold water, and let it come slowly to the boiling point. the water simmer gently for about fifteen or twenty minutes. By this time the fish should be thoroughly done. It is a great mistake to overcook this fish, or, indeed, any fish. The sheepshead is an especially delicate fish and is rendered insipid and flavorless if overdone. Serve the sheep-head with tomate-sance or with a piquant sance of almost any kind; or with sauce Espagnole.

purpose of balting fish. Lard the bluefish, if you wish, with a few hardoons of pork. Rub it inside and out thoroughly crisp and brown. landsise or tomate sauce. French cooks niways pour half a glass of white wine over their fishe, when they put it in to bake; a chopped onion or a tomate, cut in hits may be sprinkled over it by way of variety. The sauce served with baked fish is usually poured around it on the platter instead of served in a boat.

wise to forego the pleasure of seatish and depend upon their lakes and mountain streams for their supply. A genuine black bass or a front is equal to any scalish, any other method of cooking. Bass is one of the most served "an gratin." A salmon trout, such as are caught in perfection in our Adirondack region, is never better than when baked in a comm-sauce. Rub the fish thoroughly with butter, make a rich creamaround the fish and put the fish in the oven. It should be in a porcelain-lined halfing-dish. Let it hake in a hot oven for about half an hour, or until it is thoroughly done, basting it in the meanwhile frequently with the cream sance. Serve the fish with to the cream-sauce is considered an improvement, but the fish is so delicate that the natural flavor would better be preserved.

"I want a bathing dress that is pretty and becoming "I want a bathing dress that is prefty and becoming without being the least conspienous," said a young woman who contemplated spending her summer at the senshore. "Anything that is 'voyante' or attracts attention is so vulgar, and yet one does not like to look ugly at any time. I really feel quite at a loss how to have mine made." As so many women experience the same difficulty a few hints on the subject may be useful. In the first place to have a gracefut bathing dress do not have the skirt too short; it should be well below the knees, and should never show the fronsers, which is one of the few French fashions which are to be carefully avoided their little frills of skirts and ungainly undergarments being akin to the ridiculous, as when wanted. A dozen of such tables would be pattern in the way of a bathing dress for a young girl than the one given in the sketch; the neck cut "en



rond" and the puffed, short sleeves are both modest and becoming, and the skirt is sufficiently long to fill the same requisites. For an older woman the round neck does not look so well, a plain, ligh collar being more suitable. Sallor cohers and blouses are of late gener ally relegated to children, and are considered rather "shoppy," one's bathing dress being now as carefully made as any other frock. In regard to material, there is an abundance of choice. Many people prefer flannel, although its use is not nearly as universal as formerly Galatea is much liked this senson, and its narrow stripes make a very neat and pretty costume. Jersey cloth is also a good deal worn for bathing clothes. This article is for those who dress quietly, and we may say, appropriately; to those who do not object to con spicuous costumes there is practically no limit to the choice of either material or cut.

A great deal of trouble and annoyance is saved it shopping by planning out the work beforehand. Begin by making a note of all the articles needed, and affix an approximate price to each article. If in the course of shopping you have to pay more or less for any article than you had intended to pay, make a note of it, so that if necessary they may assist in bringing

Cover the mould of shopping before you start, in such a manner that | pers that are most desirable at this season. In the | fruit is not fully ripe and still retains the acid flavor

they may seem. Women are very apt to become physically exhausted and faint with weariness during oddly enough, it is rare among sallors, who have a superstitions belief that to know how to swim means that they shall encounter shipwreck. As a rule, marents, especially those who live inland, discourage cream used to fill a charlotte. When the cream is an unsubstantial function in the middle of the day. flavored with a little maraschino rather than with she should have a hearty meal of beef or some other strengthening meat. As a matter of fact, the amount of nutritions food consumed at a woman's uptown lanchbunch-counters, where men are the chief customers cream, but men on the other hand are generally consumers of the pernicious ple.

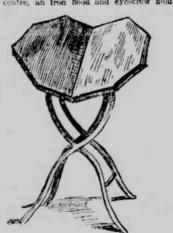
> A flat bog for solled collars and cuffs is a useful present for a single man who lies in Cut two places of blue denim 1x1 1-2 feet, blud to gether with white braid and make an overlanging



white working cotton, embroider a collar and a cuff in outline on the lower part of the bag. The lettering is done in the same way on the flap.

The art of arranging flowers in fancy bouquets ha been carried to an extremely artistic point by the florists of to-day. The old "set" bouquet is entirely a thing of the past. The florist now studies the effect of his flowers as any other artistic decorator does his colors. Among novelties of the season are shaded bouquets of various flowers in harmontous and graded tints. Thus we have a bouquet of yellow flowers shading from a pale gold color into a deeper shade with yellowish follage. One English florist uses what he terms "military tones" with somewhat bouquet with ornamental crimson follage made of croton leaves. The shower and the chatchaine bouquets, which were introduced hist season in London, have appeared at our June weddings. The delicacy and beauty of these bouquets consists in the graceful arrangement of smilax and other creepers in a fall. were brown and yellow, the racing colors of the bride groom, and pendant from them were trailing sprays of delicate foliage. Other bouquets with a shower of delicate foliage falling from them may be composed whelly of roses. The favor which Blacs and all cale violet tints still find brings into demand orchids as well as purple violets. Some of the mosexquisite bouquets have been formed of white and purple orchids arranged with a border of delicate

invaluable for afternoon tens and garden parties is called the "tuckaway table." As may be seen in the sketch, this is a little octagon-table with a hinge in the centre, an iron flook and eyescrew holding it



firmly in position when open and in see. When not needed it may be folded together, and, as the name implies, tucked away in a closet to be ready found very useful in a house where there is much entertaining and would be preitty in either oak or cherry, hard wood being preferable to painted wood. be in various shapes according to the use to which

Several correspondents have asked to have the recip for watermelon cake reprinted. When it was printed several years ago it was a complete novelty, and as such met with general acceptance, but recently caterers have taken it up and are making cakes in this form for sale at the shops. The cake consists of two parts, the white part which initiates the rind, and the red part which initiates the centre of the melon and has raisins in it for seeds. To make the white part, beat two cups of sugar and a cup of butter to a cream Add a cup of milk, the whites of six eggs, two teaspoonfuls of cream o' tartar, one of soda and three and a half cups of flour. For the red part, use one cup of pink or red sugar, half a cup of butter, a third of a cup of sweet milk, the whites of four eggs, two cups of flour, a teaspoonful of cream o' tartar, half a teaspoonful of soda and a teacup of raisins. It requires two persons to fill the moulds with this cake, one to put in the white part which forms the border and the other to put the red part in the centre. A melon mould is the best to bake this cake in, as it is the most ornamental. Let the cake bake for about an hour in a moderately hot oven. When it is done, let It cool in the mould and invert it on a platter. Ice It thickly on the curving part with a green leing, colored with spinach given. The French vegetable colorings which come for this purpose, and cost about 25 cents a buttle, are perfectly harmless.

The midsummer month is at hand. The most sultry weather of the year may now be expected. In all the temperate zone, "hot July, boiling like the fire," is a month generally dreaded. In such weather every precaution should be taken to avoid exposure and fatigue. The endre programme of life which was suitable enough for the colder weather must now be changed to suit the torrid heat. There are many days in this month when the chief

part of the work should be done in the cool of the early morning, and the midday be left for relaxation and rest. Nothing is gained and a great deal may be lost by hard work during the Sultry season. It is astonishing how much skill and care may do to mitigate the discomforts of extremely warm weather. If the house be shut up during the middle of the day, so as to keep out the heat and files, and open in the morning and evening to let in the cool air, the temper ature may be kept uniformly comfortable.

ing fire, she avoids the strong fire required for roasts and heavier ment dishes. On ironing days or any days when it is necessary to have a strong fire in the range, she takes advantage of it to cook meat enough for two or three days. Thus by careful management for two or three days. of by men. If there is a competent laundry-woman in the vicinity of any popular country resort she is a made with fine strawberries, which have been dipped in the vicinity of any popular country resort she is a little loing to make them stay in place. Fill the expenditure to the original limit. Time and the can avoid a fire in the range at least half the mould with well-frozen strawberry cream or an distance may also be saved by laying out a route time, using an oil or gas stove to cook the simple sup-

two over it, until nothing but the fibre was left in them. Thus he served one fillet of beef on the platter enveloped in the nourishing juices of two others. Such a dish as this contains the stimulus and nourishment necessary to combat the wear and tenr of summer heat.

Cold meat heated up with a little curry is far more digestible, and therefore far more nourishing, than cold meat. Even leed tea, that favorite beverage of midnamer, is a drink of doubtful value at the dinner table. Hot ten heats the stomach and prepares it for its work, while cold ten retards digestion. like water taken during a meal, by chilling the stomach. The midday rest, if for no longer than half an hour, should be a part of the daily regime of every hardworking housekeeper. If she can so manage that she can get such a rest, she will feel like rising early in the morning, when she can do extra work in the cool hours of the day, and the otherwise long tour of duty of the day will be comfortably broken. A great many women toll on bour after hour without realizing till they lie down to rest at night how thred they are. They have been keeping up on their nerve force, rather than on their strength—a most dangerous thing

Chicken soup as it is generally made involves a great deal of work and considerable expenditure of raw material. For this reason it is a rare dish on the summer table, when it should be a most welcome and wholesome one. If, however, it is made with a foundation of white stock, as all French some are, a great variety of delicious chicken soups may be prepared at from half an hour to three-quarters notice. have frequently given the rule for this stock. It we have requestly as a summer and a week in winter. When the materials are put together, the stock may be allowed to simmer at the back of the stove for the requisite six hours and strained when done, and it is very little trouble to make. If this stock is kept in the house, a great variety of delicious and suitable soups for summer may be served at the expenditure of very little time and trouble.

A cream of chicken is one of the most delicate

soups we have. To make this, take half the chicken hut them in a porcelain hettle and to every pound which has been cooked for fricassee or boiled and remove the bones. Take about four tablespoonful of the white meat, cut it in dice and lay it uside till the white meat, cut it in dice and lay it uside till they are thoroughly cooked. Then strain the wanted. Chop the rest of the chicken fine, pound it to a paste in a mortar, put it in a soup-put with the bones, three pints of white broth, a cup of raw rice, a sugar. Put the sugar and juice in a porcelain kettle spray of parsley, a clove and a spray of celery. Let the soup simmer for forty minutes. Then strain it through a sleve, pressing through all the meat that will pass through easily. Remove the bones and seasoning herbs from the residue in the sleve, and they will make very nice croquets if a little egg is added to them, as a good deal of meat and rice always re-main. When the soup is strained return it to the kettle and let it boil up once. Then add half a cup of cream and the chicken cut up in dice which had been previously laid aside. When the soup boils,

serve it at once. A simple chicken soup is made as follows: Take about a quarter of a good-sized chicken uncooked, cut it in pieces and fry it for ten minutes with half carnations, gerantisms, red bouvardia, amaryllis and red poinsettia. Another combination is a pure white bouquet with ornamental crimons of the combination is a pure white



there are no numings the blinds must be closed, and the shades drawn in midday.

The wise housekeep'r arranges her cooking, so that table for napkins, etc. The example given is for a there shall be no excessive heat from the stove during the afternoon. By the fase of boiled meats and simple stews and bruizes, which may be cooked at the morning fire, she avoids the strong fire required for roasts it in China silk, the bottom edge being gurnished.

lice cream flavored with wine. Cover the mould closely and let it be packed for half an hour.

If more convenient this charicotte may be filled with Envariant cream, when an ordinary charictic-mondi is a first body on the charicotte may be filled with Envariant cream, when an ordinary charictic-mondi is a first body on the strength as of permitting of the power sort the end of a warr search finds that the sometime of the charicotte-mould is a first body on the strength as of permitting of the outperform of the unitposed better. A mistake which housekeepers are quite likely to make is 70 serve cold food. Now a meal exclusively of cold food is one of the most difficult to digest, and to replect a place of goods because it is a few a low glass platter with a wreath of whipped cream a low glass platter with a wreath of whipped cream as simple dessert, made either with a difficult of Plavarsin or frozen cream. The term "cinciotte" applies to any dessert wherein a cream is encased in either cale or fruit. A regular Chariotte Russe is very delifeous in two and two onness of candied cherides cut in two and two onness of candied cherides cut in two and two onness of candied cherides cut in two and two onness of candied cherides cut in two and two onness of candied cherides cut in two and two onness of candied cherides cut in two and two onness of candied cherides cut in two and two onness of candied cherides cut in two and two onness of candied cherides cut in two and two onness of candied cherides cut in two and two onness of candied cherides cut. necessary to have a layer of paper over the batting to prevent its being punctured in handling after it is sealed up. Preserves sealed up in cotion batting are not as likely to mould as those put away in brandy

> Swiss chards consist of the mid-rib or leadet rib of the white beet. When these are tender they are boiled and served on toast with drawn butter, very much the same as asparagus is served, and are said by those who have eaten them to be very delicious.

A cherry pyramid is one of the best fruit puddings we have. Wash and stew about a pint of cher-ries. Either the sour Morello cherry or the black Tartarean cherry is good for this purpose. Roll out a nice biscult crust about half an inch thick, cut out a circle six inches in diameter, cover i cut out a circle six inches in thickty with cherries to within an inch of the edge, thickty with cherries to within an inch of the edge, and scatter sugar over them. Put a circle of about four inches and a half in diameter over them then a layer of cherries, leaving half an inthe edge; then a circle of paste again about three and a half inches in diameter, then cherries again, and finally an apex of paste about two inches across. Steam this pudding on a plate for about two hours. Serve it with a hard sauce made of butter and sugar moulded to the form of a pyramid, and crimped into

bee-live shape with a knife.

The best hard sauce for this pudding is made about as follows: Beat a quarter of a cup of butter to a cream. Add half a cup of sugar, stirring it in gradually. Grate in half a nutmeg, and mould and shape it as described. Simple as this pudding sauce is, it is very often a failure because it is not properly put together, or the butter is not beaten to a cream, or the ingredients are measured with that sweet oblivion to rule and method which characterizes the work of too many housekeepers, and has been the greatest drawback to their work when they desired to put it in the mercantile field.

To make thubarh telly, wine the stalks and cut them A cream of chicken is one of the most defeate soups we have. To make this, take half the chicken in inch lengths. Do not peel them. Weigh them.

ifke any other jelly. It will be much richer in flavor and color if the stalks are not peeled. The rattan chairs alluded to recently for \$2 are of reed and not of the genuine Chinese rattan. Most of the rattan chairs imported from China are of reed and rattan together.

ROTTEN ROW IN JUNE.

A GLIMPSE OF ENGLISHWOMEN. "

London letter to The San Francisco Argonaut.

A shiple circles may be made as follows: Take as the control of th

THE SILK HATS WORN IN LONDON.

Prom the June Clothier and Purntsher.

There are always two kinds of silk hats, each of the best quality, on sale in London. One is the strictly fashiomble model, "the latest," or whatever one may choose to call it, which is retailed in the West End at from a subsen (\$5.) to 25s (6). The other is the style which immediately preceded it and has "gone out," although the quality is unchanged. This is usually called the "city" hat, and costs \$4 (16s). The distinction is a very peculiar one. Employes of large London commercial houses are not expected to be up to the hilt in fashion, and if they are it is sure to be resented by thir employers. A London city magnate would not be seen wearing the same shape hat as one of his bookkeeptre, and so the great armylof salary drawers keep just a shape behind the bond-holding community. For usstance, now that the bell-crowned "topper" is an fall the "city" last is a "taper crown," and as such a strictly correct.

DEAF MUTES IN CONGRESS.

From The London Daily News.

Describing the Congress of Deaf Mutes in Hanover—a congress of which "no president's bell opened the sittings, no am, ated debales excited the hearers, and deep silence reigned throughout"—our Berlin correspondent says it was the first congress of the sittings, no am, ated debales excited the hearers, and deep silence reigned throughout"—our Berlin correspondent says it was the first congress of the deaf and numbered in Germany, and discussion was carried on and resolutions passed in the language of the fingers. One of the "speakers" stated that there were about 90,000 deaf mutes in Germany who had mostly for work hard for their bread, it was to be respected that many emplayers refused to take them mostly for work hard for their bread, it was to be respected that many emplayers refused to take them mostly for work hard for their service. Tocknical schools on the pattern into their service. T From The London Daily News.